FIG. 1A

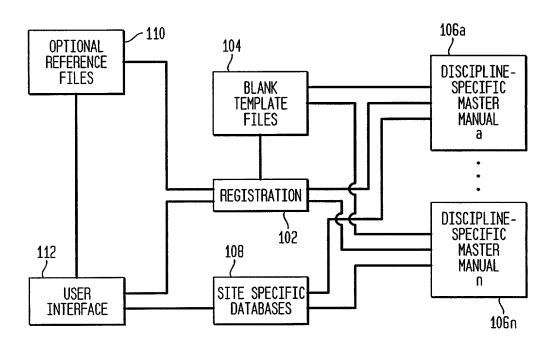
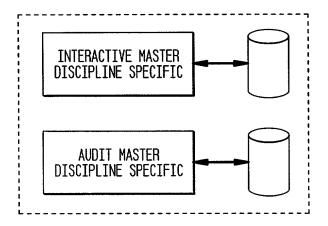


FIG. 1B



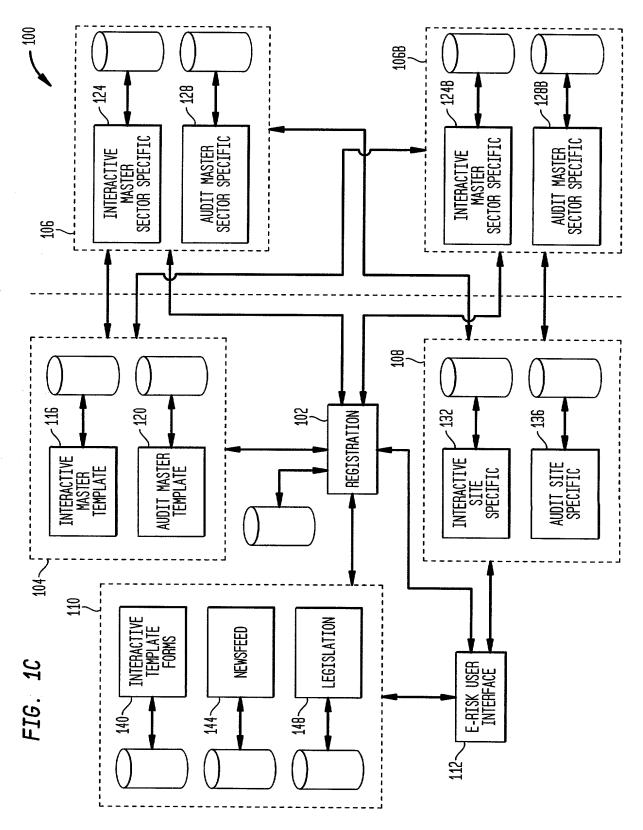


FIG. 1D

106 /
DISCIPLINE SPECIFIC MASTER TEMPLATES MODULE
128
DISCIPLINE SPECIFIC AUDIT ASSESSMENT TEMPLATE MODULE
SECTOR SPECIFIC A SPECIFIC n
124
DISCIPLINE SPECIFIC INTERACTIVE ASSESSMENT TEMPLATE MODULE
SECTOR SPECIFIC A SPECIFIC n

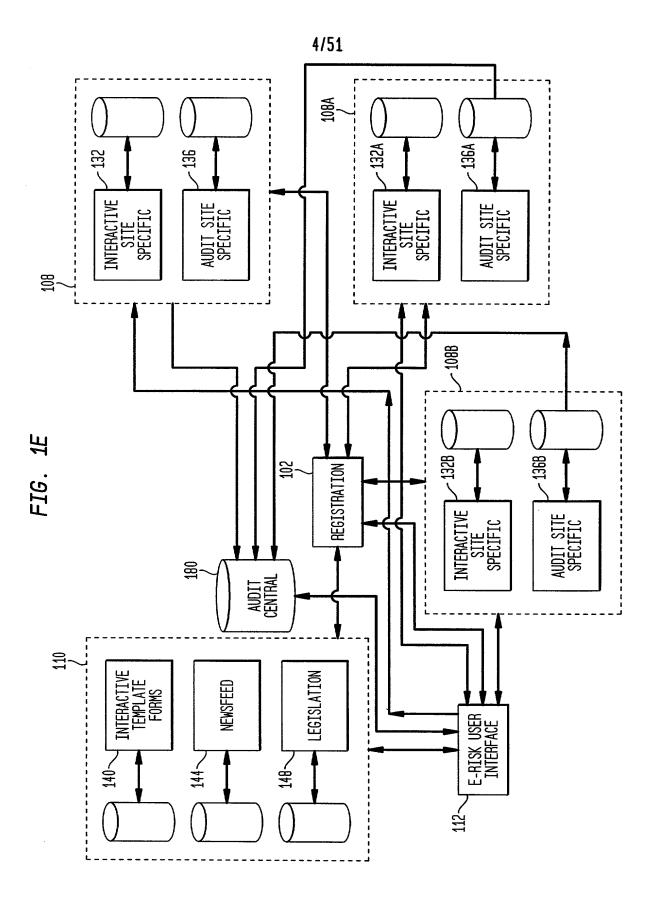
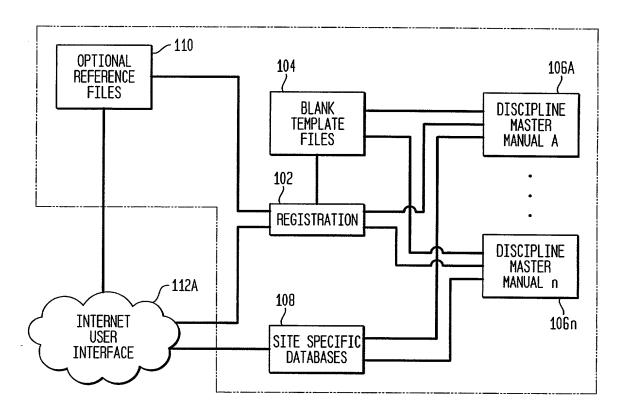
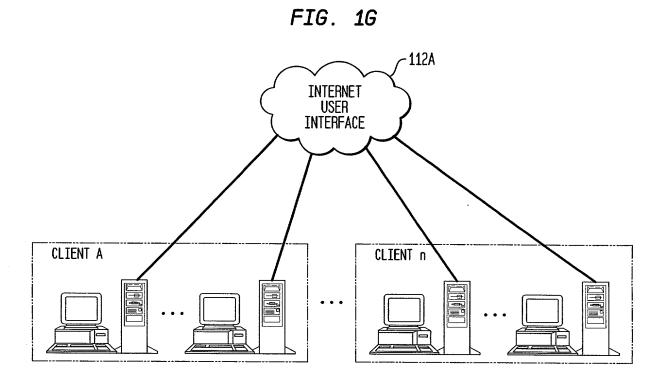


FIG. 1F





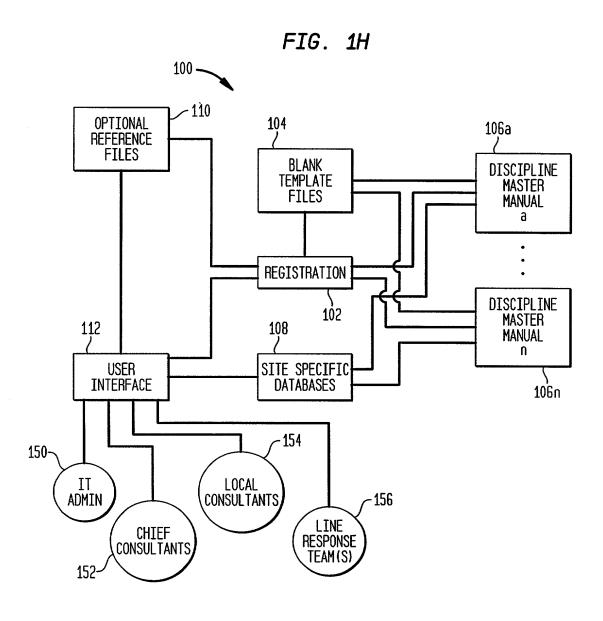


FIG. 1I

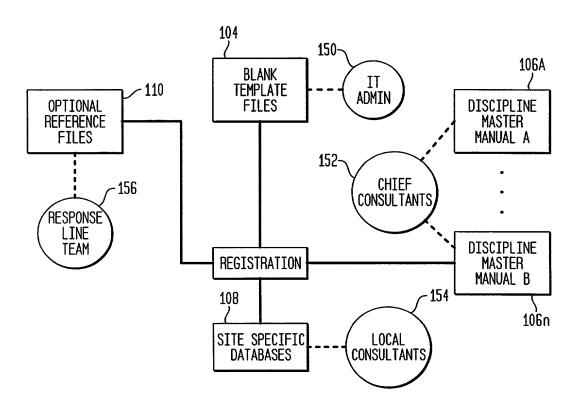
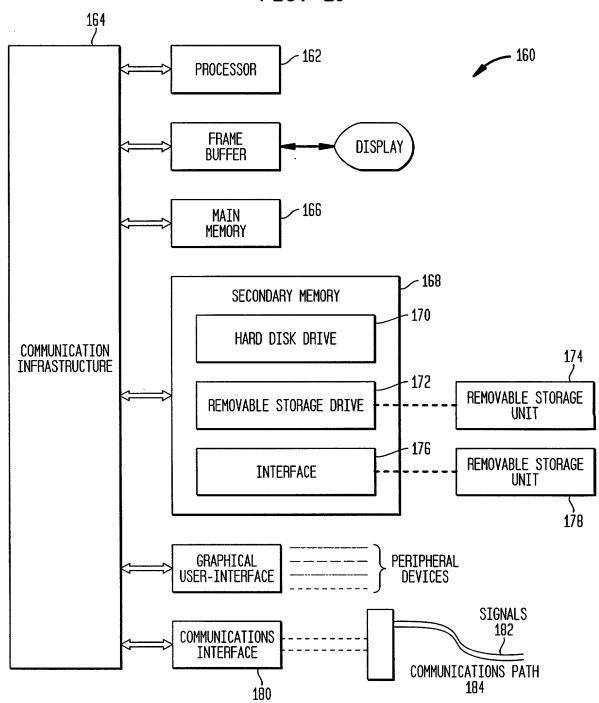


FIG. 1J



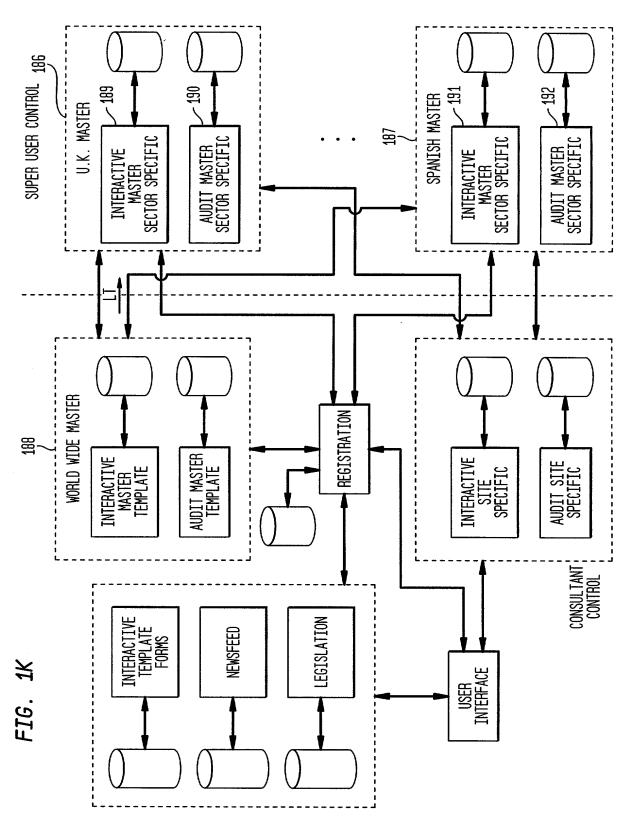


FIG. 2A

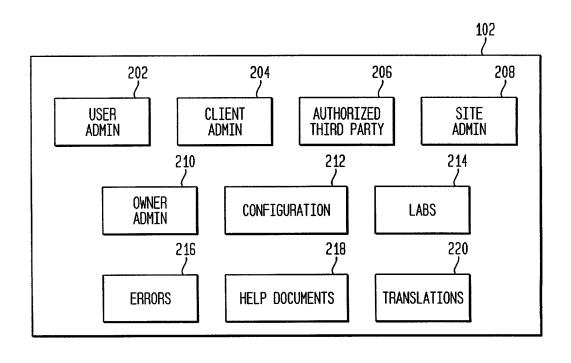


FIG. 2B

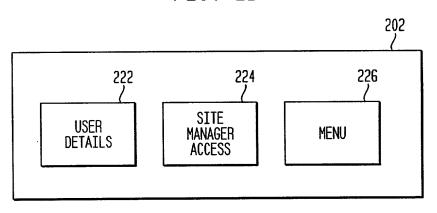


FIG. 2C

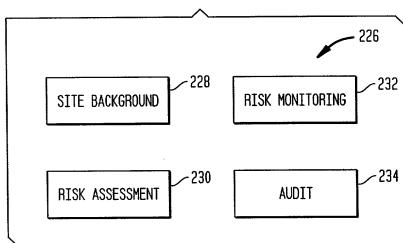


FIG. 2D

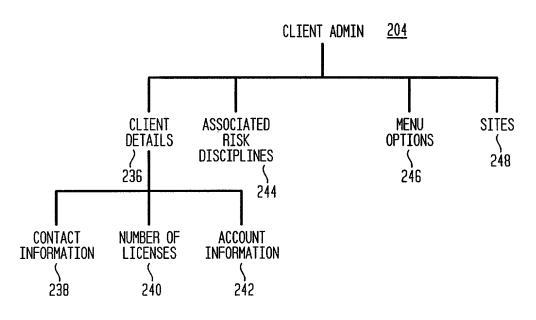


FIG. 2E

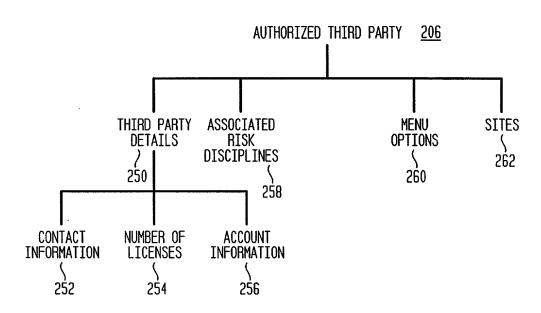


FIG. 2F

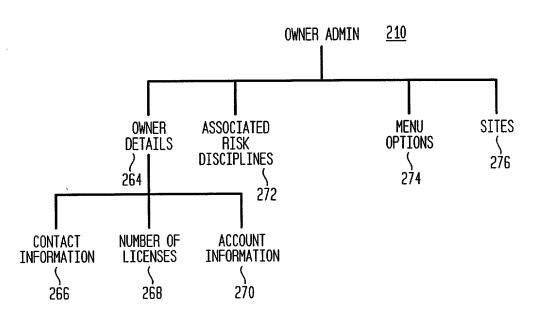
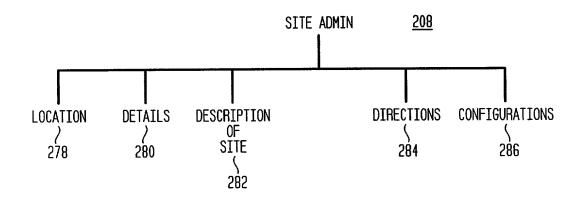
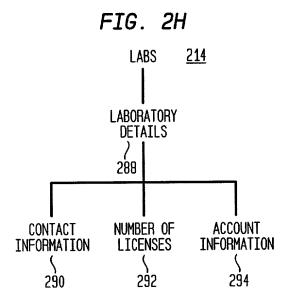
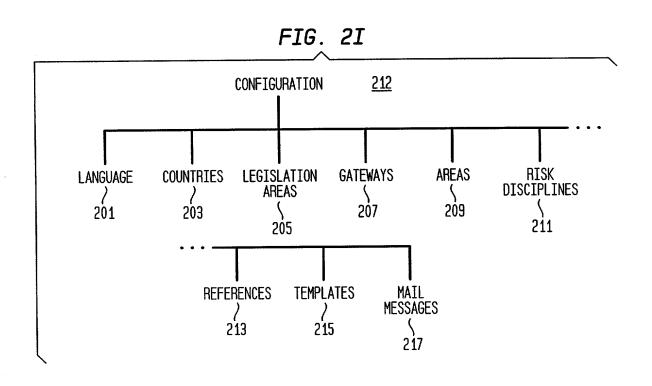


FIG. 2G

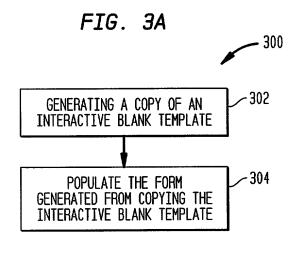


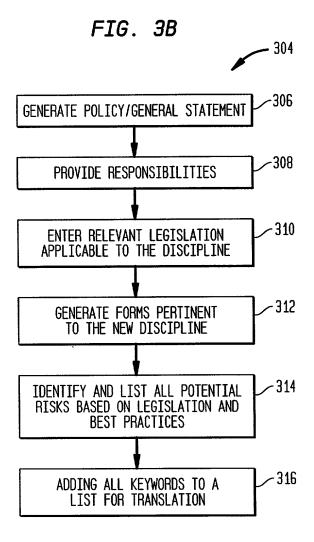
15/51



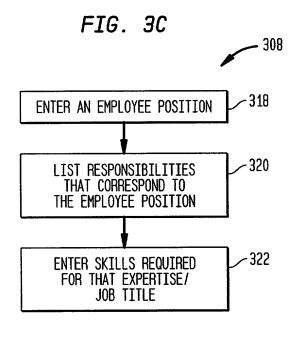


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17/51



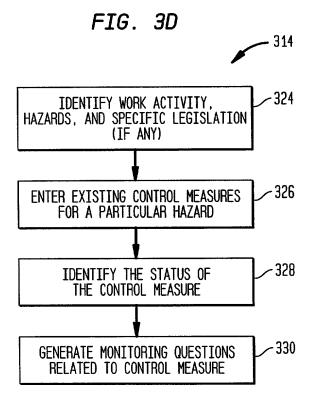
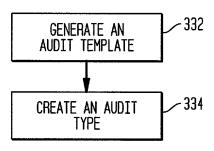
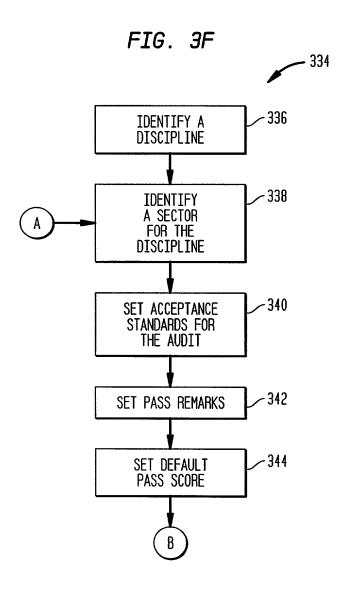


FIG. 3E





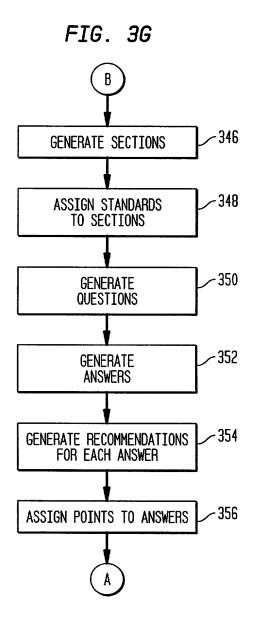
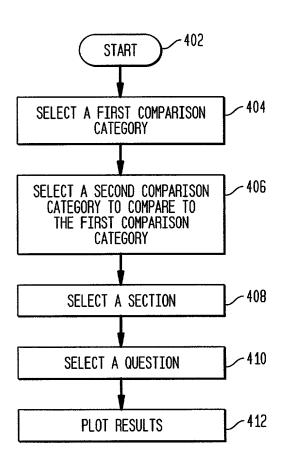
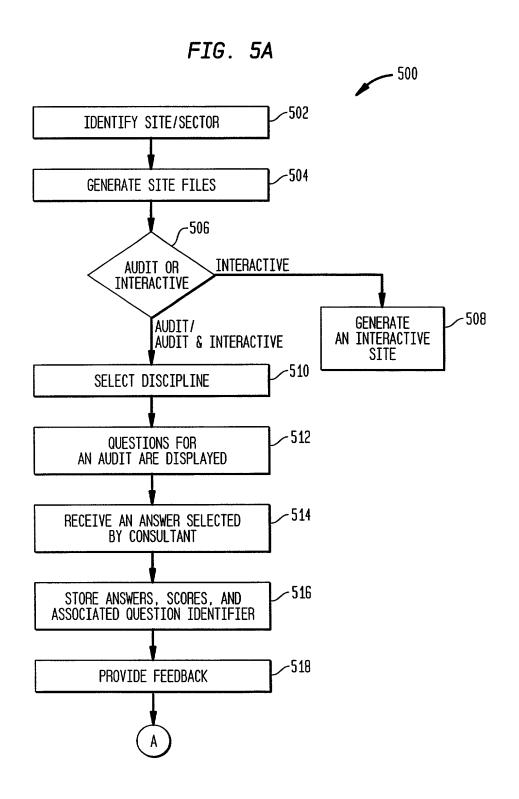
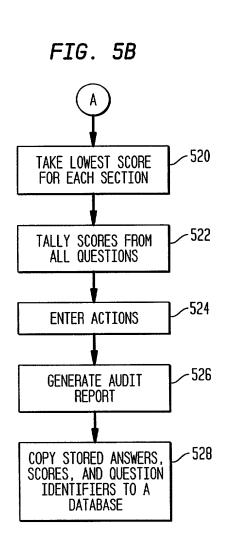


FIG. 4







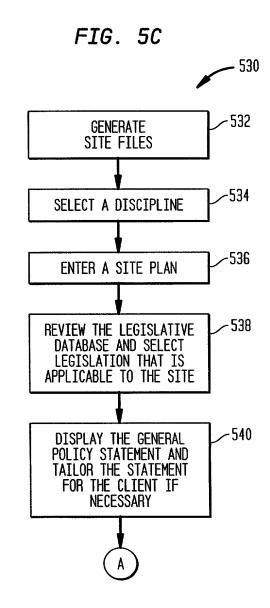


FIG. 5D

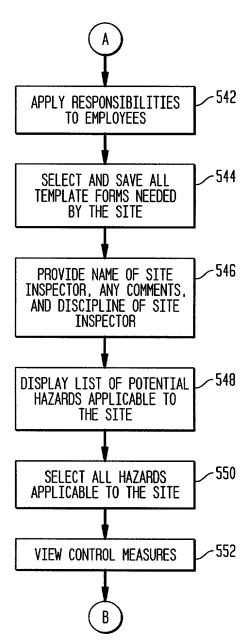
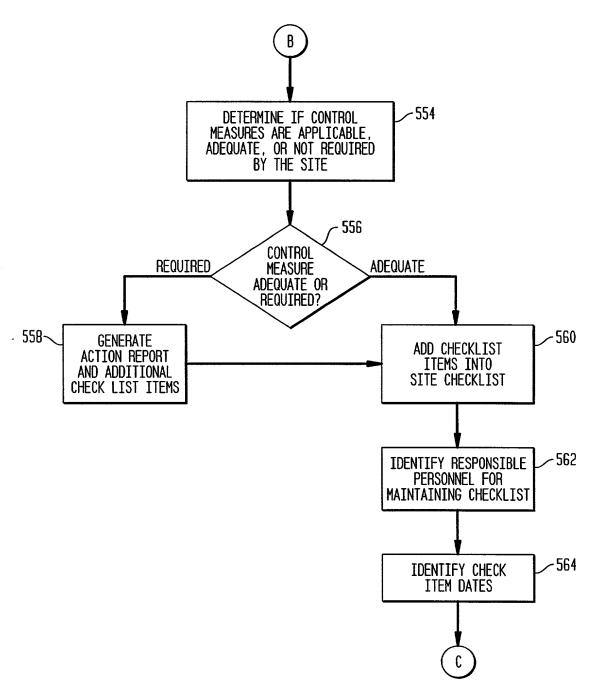
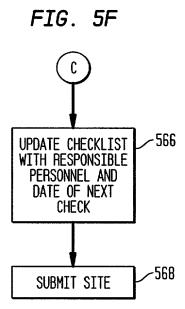


FIG. 5E





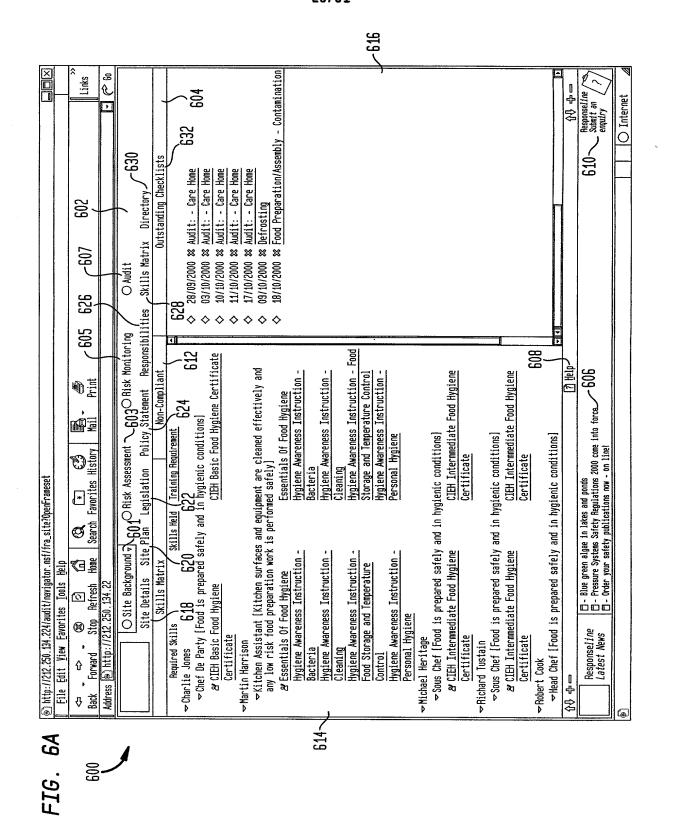
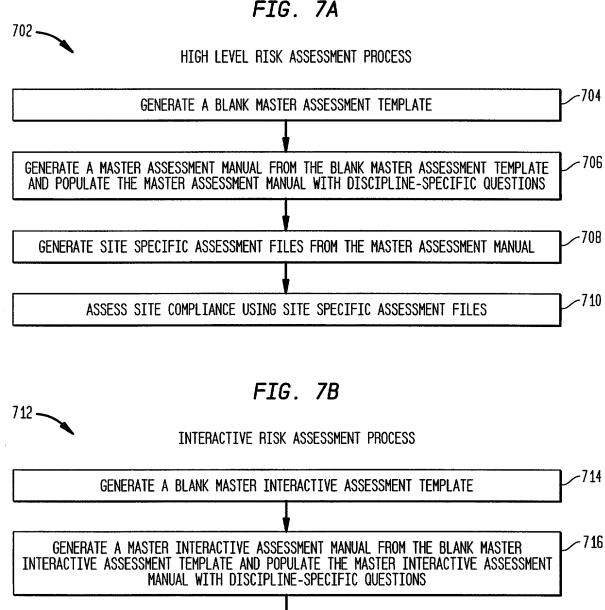


FIG. 6B

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FIG. 7A



GENERATE SITE SPECIFIC INTERACTIVE ASSESSMENT FILES FROM THE MASTER INTERACTIVE ASSESSMENT MANUAL

ASSESS SITE COMPLIANCE USING THE SITE SPECIFIC INTERACTIVE ASSESSMENT FILES

-718

-720

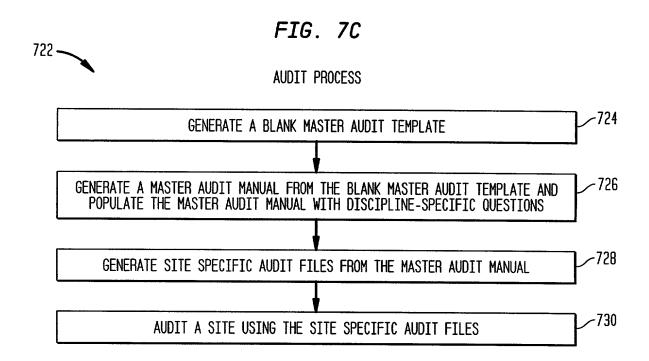


FIG. 7D

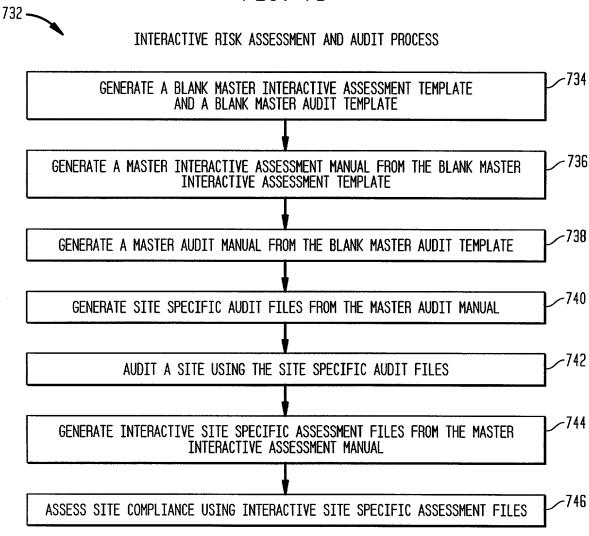


FIG. BA

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FIG. 8B

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11		Responsibilities
		⊐ Assign Responsibility
Årea	Chef De Party	
Responsible for	Food is prepared safely and in Aygienic conditions	
Skills Required	CIEH Basic Food Hygiene Certificate	
1. General Responsibilities	sibilities	
To adhere to the gener	To adhere to the general food policy of the Company.	
To be alert to food sa preparation practices	To be alert to food safety hazards in the workplace and to report all problems to thier supervisor and to make suggestions for safer food preparation practices as appropriate.	
To co-operate with the training.	To co-operate with their Supervisor and Head Chef and to only carry out those tasks for which they have received approproate food hygiene training.	
To complete appropriat	To complete appropriate food hygiene training to ensure they are competent to perform their role as detailed by their responsibilities.	
2. Area Responsibiliti To ensure they operate	2. Area Responsibilities To ensure they operate in compliance with food safety legislation and safe and hygienic working practices, including:	
1)wearing appropriate 2)cover cuts and graze 3)wash hands often	1) wearing appropriate profective overclothing. 2) cover cuts and grazes with waterproof dressings 3) wash hands often	
We port any illness to supervisor 5) not to smoke in food rooms.	ess to supervisor food rooms.	
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FIG. 8C

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224/audi	File Edit View Favorites Jools Help	← ← ⊗ ☑ Back Forward Stop Refresh	4)report any illness to supervisor 5) not to smoke in food rooms.	3. Additional Responsibilities	quired					to Area	Jeed Jeed		In their absence, overall responsibility rests with:							
50 134	View F	٠, ۾ ا	illness e in fo	Respon	Additional Skills Required					Skills Held Appropriate to Area	Date Responsibilities Agreed	enents	overall n							
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FIG. BD

FIG. BE

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			Hazard	◇ Procedure							Status	Legal	Legal	Legal	Legal	Legal	Legal	legal	Legal	Legal			O Internet
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FIG. 8F

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Assessment Date: 19/09/2000 $\square \underline{\text{Director}} \underline{\text{Director}} \underline{\text{Assessment}}$.,
Cleaning Structure and Equipment CLEANING STRUCTURE AND EQUIPMENT	
HAZARD SUNMARY	-
Food waste may attract pests which could contaminate foodstuffs.	
Dirty or greasy surfaces, equipment or utensils may allow harmful organisms to grow.	
Chemical contamination of foodstuffs.	
Foreign body contamination of food from dirt, grease, food debris, etc.	
Ice contaminated due to a poor cleanliness and maintenance of the ice machine.	
POLICY	
The policy is designed to promote the highest standards of both cleanliness and sanitation within the food production environment. However in all operations there are areas which are specifically designed for public/customer access and these areas should be maintained and monitored in a similar manner as outlined in this section.	
The specific policy elements are as follows:	·
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FIG. 8G

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FIG. 8H

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Food Safety Monitoring-Once Only		
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Dusction	Junany	
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FIG. 81

FIG. BJ

Audits External Audit Reports Non-Compilant Outstanding Checklists Completed External Audit Reports Non-Compilant Outstanding Checklists Clare from Paper Cover Parity 2. Audit 2. Audit Standard answers and actions 3. Training 4. Examination Results 4. Examination Results 8. 4
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FIG. 9

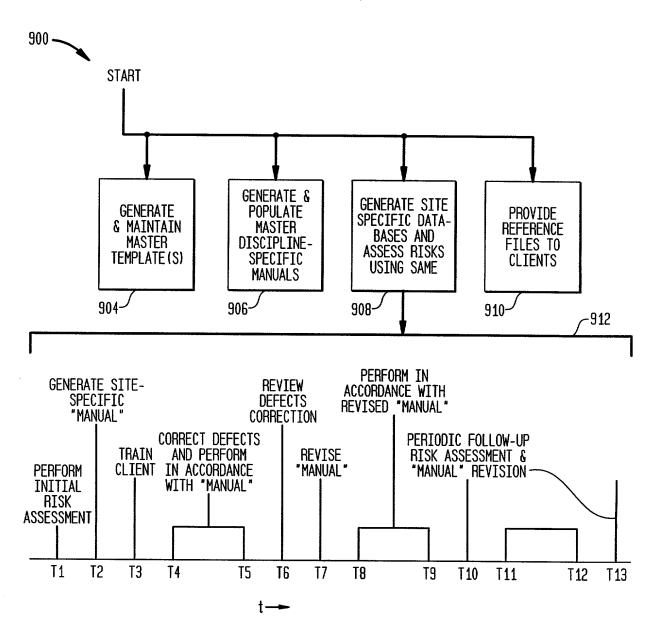
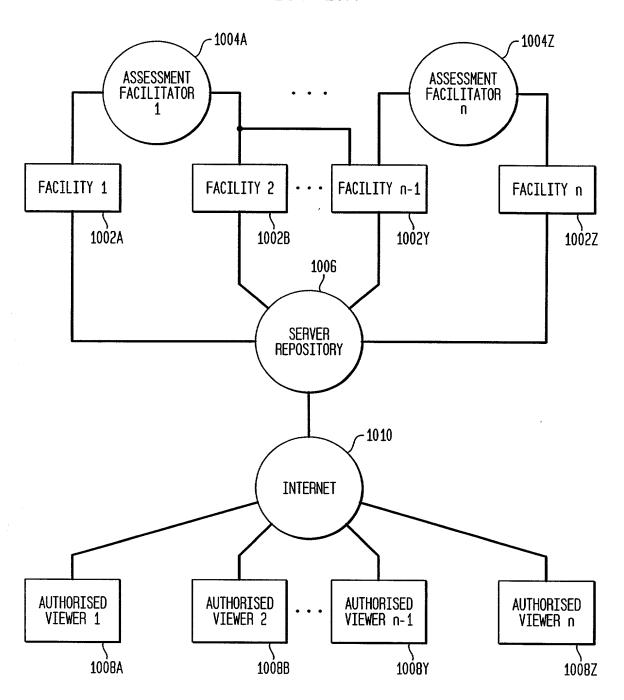
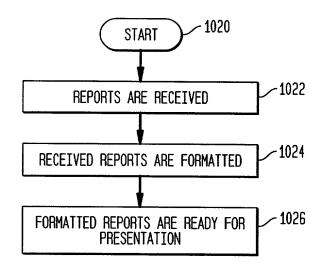
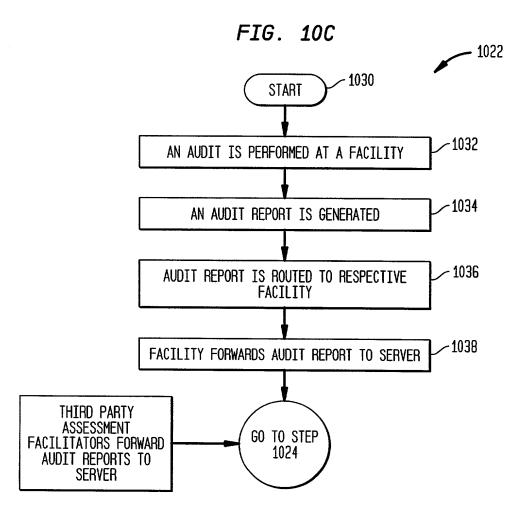


FIG. 10A



43/51 *FIG*. 10B





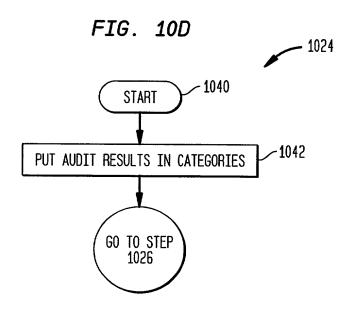


FIG. 10E **~** 1050 **START** - 1052 MONITOR INSPECTION/AUDIT DATES FOR EACH **FACILITY** 1056 SEND OVERDUE NOTICE TO 1054-FACILITY TO ASCERTAIN WHY HAS NO INSPECTION/AUDIT DID NOT INSPECTION/AUDIT OCCUR AND DATE OF NEXT SCHEDULED INSPECTION/ OCCURRED? **AUDIT** YES 1060 1058 NOTIFY CLIENT THAT REPORT HAS NOT BEEN RECEIVED HAS NO AND ASCERTAIN REASON INSPECTION/AUDIT REPORT WHY AND NEW DATE FOR BEEN RECEIVED? SENDING REPORT YES 1064 1062-**ARE** NO REPORT CRITICAL/MAJOR **STANDARDS** ISSUES TO CLIENT ACHIEVED? 1069 YES 1066 OUTSTANDING YES **INSPECTOR** ISSUES RESOLVED? NOTIFIES FACILITY, SERVER, AND CLIENT NO OF CHANGE IN STATUS REPORT OVERDUE FOR FACILITY -1070 ISSUES TO CLIENT FORMAT REPORT AND STORE IN REPOSITORY 1068

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46/51 FIG. 11A

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	Cost £	Usage	Cost	Usage	Cost	Usage	Cost	
	T.	kWh	£	kWh	£	m 3	£	
Jan	4809	34460	444	40548	3967	196	398	
Feb	3846	31178	402	36802	3046	196	398	
Mar Aos	3578 3165	32819 37017	423 477	36793	2757	196	398	
Apr May	2737	12631	477 400	34210	2290	196	398	
Jun	2/3/ 2644	67 1 5	163 86	31667 31155	2176	196	398	
Jul	2599	2558	33	31434	2160 2168	196	398	
	2643	2330 3247	33 4 2	31 4 34 32241	2203	196	398	
Aug Sep	2796	10451	135	322 4 1 33492	2203 2263	196	398	
0ct	2310	19408	250	15743	2263 1662	196 196	398	
Nov	3282	31178	402	23323	1662 2482	196	398	
Dec	4767	34460	402 444	23323 41269		196	398	
טפנ	4/0/	J440V	444	41203	3925	196	398	
Totals	39176	256122	£3,301	388677	£31,099	2352	£4,776	

FIG. 11B

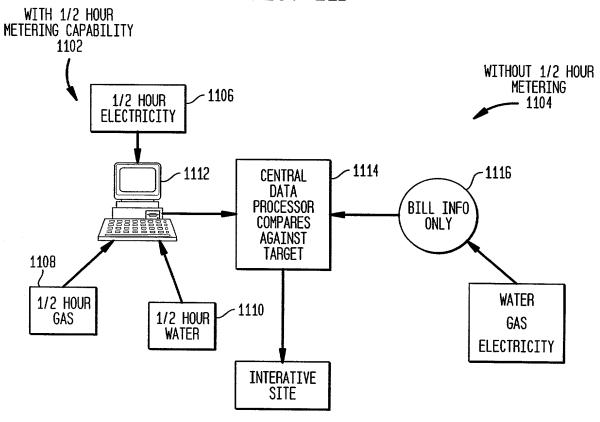


FIG. 12A

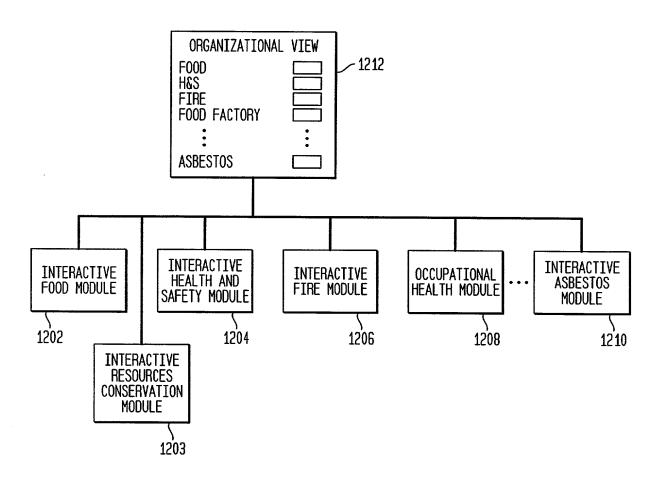


FIG. 12B

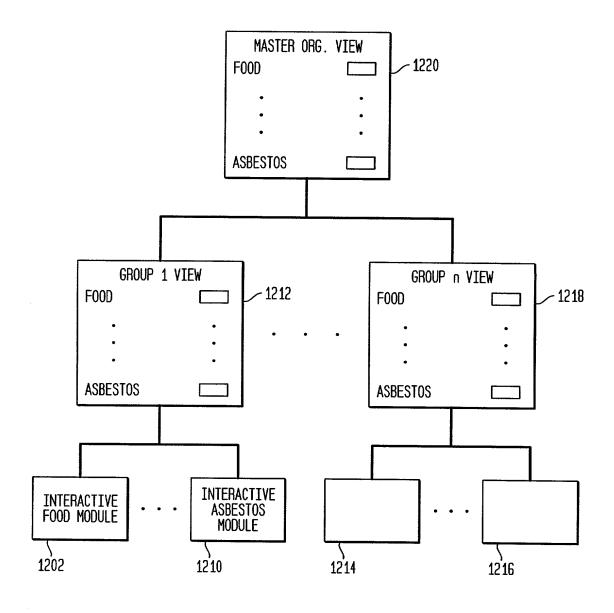


FIG. 13A

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	1302	92	○ Register E-Risk Manager Demo	Outstanding Checklists		18/09/2000 * EPA 22/09/2000 * EPA 25/09/2000 * FPA	25/09/2000 * EPA 25/09/2000 * EPA 27/09/2000 * EPA 27/09/2000 * EPA	29/09/2000 ** 02/10/2000 ** 02/10/2000 **	= # {\}\}	Responseline Subait an Subait an enquiry	O Internet
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	Search Favourites	√demosite.nsf	O Risk Assessment		Location:	Boiler room	Warehouse A	Stores Room 175 Warehouse B Warehouse B Manufacturing Laboratory Reception Restaurant		□ - Blue green algae in lakes and ponds □ - Pressure Systems Safety Aegulations 2000 come into force □ - Order your safety publications now - on line	
http://www.whatrisk.com/e-risk File Edit View Favourites Tools Help	수 수 ※ 집 집 집	∥ Ąddress 🗐 http://www.whatrisk.com/e-risk/demosite.nsf	P-risk OSite Background MANAGER		Material Ref:	∨ EPA 56496-001 Assessment 2 (12/06/2000) Assessment 1 (15/12/2000)	▽ EPA 56496-002 Assessment 2 (12/06/2000) Assessment 1 (15/12/2000)	> EPA 56496-003 > EPA 56496-004 > EPA 56496-005 > EPA 56496-006 > EPA 56496-008 > EPA 56496-009 > EPA 56496-010	=+ ()	Response <i>line</i> Latest News	
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FIG. 13C	ĤĮ.	Search Favourites	mosite.nsf] [Assessment No: 2 Surveyor: Phil J	Internal/External: Internal Location: Boiler room	Extent: Photograph:	PRIORITY RISK ASSESSMENT:	Normal Occ. Activity: 2 Likelihood of Disturb: 2 Human Exposure Pot: 3 Maintenance Activity: 1	Priority Risk: 12					
	/e-risk Favourites <u>I</u> ools	Stop Refresh Home	Address 🔊 http://www.whatrisk.com/e-risk/demosite.ns	Asbestos Register Materia.	EPA 56496-20 19/10/2000	Warehouse B 1	Under the boiler Insulation material 3-Thermal Lagging Str. Presumed	ASSESSMENT:	3 2-Medium t: 1-Unsealed Cement 3-Crocidolite 7pe:	11 High	132	•	Asbestos (Register)		
	http://www.whatrisk.com	Forward	🏽 Address 阉 http://v	Asbestos	EPA Reference: 1332 Date:	Building: Floor:	Position: Description: Product Type: Identification:	1334 MATERIAL RISK ASSESSMENT:	Product: Damage/Deteriation: Surface Treatment: Asbestos Type: Other Asbestos Type:	Material Score: Material Risk:	TOTAL RISK:	OTHER COMMENTS:	Discipline 🗸	MANAGER	(a)